

New Year's Eve Dinner

STARTERS

KAVOUROBOUREKAKIA

Spicy crab and feta filo pastry parcels with quinoa salad, chilli jam

DOLMADES (*vegetarian option available*).

Vine and cabbage leaves stuffed with lamb mince, rice and herbs in a lemon sauce

GREEK SALAD – Horiatiki

Lettuce, tomato, cucumber, red onion, pepper, olives and feta cheese dressed with lemon and extra virgin olive oil

MIX DIPS

Combination of homemade Tzatziki, Hummus, Taramosalata and Melintzanosalata served with a warm pitta bread

XOIRINA MAGOULA

Pork cheeks braised with red wine, cinnamon and olives, celeriac and apple purée, parsnip crisps

MAIN COURSES

ALEXANDROS SPECIAL FILLET STEAK

Char grilled to your preference with garlic parsley butter and saffron potatoes

KLEFTIKO

Traditional lamb shank cooked slowly with oregano and extra virgin olive oil and baby potatoes, Served with vegetables

XTAPODI STI SKARA ME KRITHARAKI

Chargrilled octopus, langoustine bisque, fennel braised orzo, served with salad

VEGETARIAN MOUSAKA

Layers of aubergine, courgette & potato with a mushroom, tomato & herb filling, served with salad

KOTOPOULO ME SPANAKI, MANITARIA, FETA KAI TROUFA

Roast chicken breast stuffed with spinach, wild mushrooms and feta cheese, olive mash and rosemary truffle jus

DESSERTS

KARYDOPITA

Alexandros' special walnut and cinnamon sponge soaked in vanilla and lemon syrup topped with crushed walnuts, served with vanilla ice cream

SOKOLATINA

Chocolate and metaxa brandy torte topped with vanilla ice cream

PANNA COTTA

Greek yoghurt and vanilla panna cotta, pear pouched in ouzo and red wine, sesame and poppy seed tuile

GREEK YOGHURT

Homemade greek yoghurt with fresh fruit and greek honey

BACLAVA

Layers of filo pastry with a mixture of walnuts and pistachio, soaked in honey syrup, served with ice cream

£39.50